



813-907-MEAL (6325)

<http://www.mobilemeals.com>

# Bawarchi Biryani

## Vegetarian Starters

- Samosa (2) \$4.95  
*Dough pockets with potato and vegetable mix*
- Karivepaku Veg Dumplings \$11.95  
*Bawarchi Special, Vegetable dumplings cooked with lots of aromatic roasted Curry leaves, herbs, fresh onions and cilantro*
- Karampodi Veg Dumplings \$11.95  
*Bawarchi Special, Vegetable dumplings toasted with Karampodi, fresh onions and cilantro*
- Karivepaku Gobi \$11.95  
*Bawarchi special, Gobi cooked with lots of aromatic roasted Curry leaves, herbs, fresh onion and cilantro*
- Karampodi Gobi \$10.95  
*Bawarchi Special, Gobi toasted with Karampodi, fresh onions and cilantro*
- Karivepaku Corn \$11.95  
*Bawarchi special, corn cooked with lots of aromatic roasted Curry leaves, herbs, fresh onions and cilantro*
- Karampodi Corn (Toasted & Ground Spices Base) \$10.95  
*Bawarchi Special, Corn toasted with Karampodi, fresh onions and cilantro*
- Karivepaku Veg Balls \$11.95  
*Bawarchi special, vegetables cooked with lots of aromatic roasted Curry leaves, herbs, fresh onions and cilantro*
- Karampodi Veg Balls \$11.95  
*Bawarchi Special, Vegetables toasted with Karampodi, fresh onions and cilantro*
- Karivepaku Paneer \$11.95  
*Bawarchi special, paneer cooked with lots of aromatic roasted Curry leaves, herbs, fresh onions and cilantro*
- Karampodi Paneer \$11.95  
*Bawarchi Special, Paneer toasted with Karampodi, fresh onions and cilantro*
- 555 Veg Dumplings \$11.95  
*Vegetable dumplings marinated with special sauce and spice blends, shallow fried and garnished with golden brown cashews*
- Manchurian Veg Dumplings \$11.95  
*Indo Chinese fusion seasoned, battered and fried vegetable, finished with sweet and spicy sauces, fresh onions and cilantro*
- Cut Mirchi \$8.95  
*Battered chilis cut into pieces and garnished with onions*
- 555 Gobi \$10.95  
*Gobi marinated with special sauce and spice blends, shallow fried and garnished with golden brown cashews*
- 555 Corn \$10.95

## Tandoor Skewers

**Tandoor is the traditional clay oven used in northern India to cook bread and grill meats on skewers**

- Paneer Tikka Kabob \$12.95  
*Paneer cubes marinated in spices and cooked in tandoor*
- Chicken Tikka Kabob \$12.95  
*Boneless chicken marinated in yogurt, spices and cooked in tandoor*
- Malai Tikka Kabob \$12.95  
*Boneless chicken marinated in our chef's secret creamy garlic sauce and cooked in tandoor*
- Hariyali Chicken Kabob \$12.95  
*Boneless chicken with coriander leaves, mint leaves, spices and yogurt*
- Tandoori Chicken \$12.95  
*Bone in chicken marinated in yogurt, spices, and cooked in tandoor. Upgrade to full for \$4.00*
- Tandoori Shrimp \$14.95  
*Prawns marinated in tandoor masala*
- Lamb Chops \$15.95  
*Bone in rib meat seasoned with freshly ground spices*
- Tandoori Pomfret (Pompano) \$14.95  
*Golden Pompano (Pomfret Fish) cooked in Indian Clay oven. Served with Mint Chutney.*
- Bawarchi Tandoori Mix Grill \$17.95  
*Combination of tandoori chicken, malai kabob, chicken tikka kabob and Lamb Chops*

## Bawarchi Biryanis

**Served with raita and mirchi ka salan**

- Hyderabadi Dum Biryani \$10.95  
*Cooked in Hyderabadi dum style with basmati rice. Family Packs Available*
- Ulavacharu Biryani \$11.95  
*Unique biryani combined with a savory horse gram stew. Family Packs Available*
- Gongura Biryani \$11.95  
*Infused with mildly sour leaves native to the South Indian state of Andhra. Family Packs Available*
- Avakai Biryani \$11.95  
*New taste inspired by the South Indian style pickled mango flavor adding a spicy twist. Family Packs Available*
- Paneer Biryani \$12.95  
*Paneer and veggies cooked in biryani spices and mixed with biryani rice. Family Pack Available*
- Boneless Chicken Biryani \$12.95  
*Boneless chicken cooked in biryani spices and mixed with biryani rice. Family Pack Available*
- Mughlai Chicken Biryani \$12.95  
*Chicken marinated in Mughlai spices, saffron, garnished with an*

## Goat Entrees

**All Entrees served with rice**

- Goat Masala \$14.95  
*Goat marinated with masala and shallow fried and simmered in tomato and onion gravy*
- Goat Korma \$14.95  
*Bone-in goat pieces simmered and braised in a rich, creamy coconut-cashew based gravy, milk and spices*
- Goat Vindaloo \$13.95  
*A goat delicacy with boneless lamb in tangy gravy with potato*
- Goat Mughlai \$14.95  
*Pieces of goat in delicious creamy gravy with eggs and cilantro*
- Karakudi Goat Curry \$14.95  
*Baby goat gently cooked with onions and tomatoes and seasoned with special masala*
- Kheema Kolhapuri \$14.95  
*Minced goat cooked in delicately ground spices, onions and green peas*
- Gongura Goat Curry \$14.95  
*Goat curry infused with mildly sour native Indian sorrel leaves*
- Bawarchi Goat Curry \$14.95  
*Goat cooked in a special spicy sauce with coconut milk and flavored with mint-cilantro paste*

## Lamb (Boneless)

- Lamb Korma \$14.95  
*Boneless lamb in creamy coconut-cashew based gravy, milk and spices*
- Lamb Vindaloo \$14.95  
*Lamb and potatoes simmered in chicken broth and a tangy-spicy blend of wine vinegar and spices*
- Lamb Tikka Masala \$14.95  
*Lamb in spicy marinade, simmered in a tomato-cashew gravy, spices and creamy yogurt*

## Seafood Entrees

**All Entrees served with rice**

- Chepala Pulusu \$13.45  
*Fish filets cooked with tangy tamarind and spices*
- Fish Masala \$13.45  
*Fish smothered with ground spices, shallow fried and tossed in tomato-onion gravy with a special masala mix*
- Bawarchi Chepala Kura (Fish) \$13.45  
*Fish marinated in spices, cooked in a special sauce with coconut*
- Shrimp Masala \$14.95  
*Shrimp cooked in delicately ground spices, shallow fried and tossed in tomato-onion gravy*
- Royyala Pulusu (Shrimp) \$14.95  
*Coastal tiger shrimp cooked in caramelized onions and tomato-based*

Corn marinated with special sauce and spice blends, shallow fried and garnished with golden brown cashews

555 Veg Balls \$11.95

Vegetables marinated with special sauce and spice blends, shallow fried and garnished with golden brown cashews

555 Paneer \$11.95

Paneer marinated with special sauce and spice blends, shallow fried and garnished with golden brown cashews

Manchurian Gobi \$10.95

Indo Chinese fusion seasoned, battered and fried Gobi, finished with sweet and spicy sauces, fresh onions and cilantro

Manchurian Corn \$10.95

Indo Chinese fusion seasoned, battered and fried Corn, finished with sweet and spicy sauces, fresh onions and cilantro

Manchurian Veg Balls \$11.95

Indo Chinese fusion seasoned, battered and fried Vegetable, finished with sweet and spicy sauces, fresh onions and cilantro

Manchurian Paneer \$11.95

Indo Chinese fusion seasoned, battered and fried Paneer, finished with sweet and spicy sauces, fresh onions and cilantro

## Non Vegetarian Starters

Chicken 65 \$9.95

Chicken breast cut into small pieces and marinated with rich spices along with ginger garlic and deep fried.

Karivepaku Chicken \$11.95

Chicken bites cooked with roasted Curry leaves, herbs, fresh onions and cilantro

Guntur Chicken \$11.95

Bite sized chicken marinated with guntur red chillies, herbs and spices

Karampodi Kodi \$11.95

Tender chicken bites toasted with karampodi, herbs, fresh onions and cilantro

Chicken 555 \$10.95

Chicken cubes cooked in special chili sauce and tossed with cashews.

Kothimeera Kodi \$11.95

Pan seared boneless chicken coated with marinade made from cilantro, mint and green chili

Chilli Chicken \$10.95

Chicken cubes sauteed with onions, bell peppers, and green chillies

Goat Pepper Fry \$13.95

Spicy goat cooked with semi-dry curry and dry roasted, ground masalas and peppercorns

Chicken Pepper Fry \$10.95

Dry, spicy chicken curry cooked and fried with masalas and peppercorns

## Seafood Starters

Apollo Fish \$12.95

Fish fillets coated with spiced batter, deep fried and seared brown in a spice masala mix

Guntur Fish \$12.95

Fried fish marinated with special guntur red chillies, herbs and spices

Fish 65 \$11.95

Fish filets marinated with rich spices along with ginger and garlic and deep fried.

egg and crispy fried onion. Family Pack Available

Kheema Biryani \$13.95

Minced mutton cooked with biryani spices and mixed with Biryani rice. Family Pack Available

Fish Biryani \$13.95

Little fried fish cooked with biryani spices and mixed with biryani rice. Family Pack Available

Shrimp Biryani \$14.95

Shrimp stir fried with biryani spices and mixed with Biryani Rice. Family Pack Available

## Vegetarian Entrees

All Entrees served with rice

Dal Tadka \$9.95

Yellow lentils sauteed with onions, tomatoes and spices

Chana Masala \$9.95

Garbanzo beans cooked with tomatoes

Saag Chana \$10.95

Chickpeas with pureed spinach and cream, seasoned with house made all spice

Aloo Gobi Masala \$9.95

Potatoes and cauliflower cooked in north Indian style gravy

Vegetable Korma \$10.95

Nine veggies cooked in a creamy gravy

Dal Makhani \$10.95

Black and red lentils cooked slowly with tomatoes to a creamy texture and garnished with herbs

Guthi Vankaya \$10.95

Stuffed Eggplant with spiced peanut paste and coconut gravy

Paneer Butter Masala \$12.95

Cottage cheese cubes cooked in creamy and rich buttery sauce

Saag Paneer \$12.95

Spinach cooked with homemade cheese cubes and spices

Paneer Tikka Masala \$12.95

Homemade cheese cubes cooked in tomato sauce with cream

Shahi Paneer \$12.95

Cottage cheese cubes cooked in rich cashew nut tomato gravy, blended with spices and saffron

Malai Kofta \$12.95

Vegetable dumplings cooked in special cream sauce

## Eggtarian Entrees

Egg Masala \$10.95

Roasted eggs cooked with onions and chillies

Egg Korma \$10.95

Boiled eggs with coconut, cashews, milk and spices

## Chicken Entrees

All Entrees served with rice

Chicken Shahi Korma \$12.95

Chicken stir fried with masalas then simmered in a curry of cashew nuts, yogurt and fresh whole spices

Butter Chicken \$12.95

Chicken sauteed in butter and blend of spices

Chicken Tikka Masala \$12.95

Grilled chicken chunks cooked in tomato sauce with a touch of special cream. National dish of Britain

Chicken Vinadaloo \$12.95

A goan delicacy with chicken in a delicious tangy gravy with potato and coriander

gravy with spicy green chili paste blended with Andhra spices and cilantro

Bawarchi Royyala Kura \$14.95

(Shrimp)

Bawarchi special tender shrimp marinated in spices, cooked in a Bawarchi special sauce with coconut

## North Indian Specials

A snack or light meal taken in between main meals

Puri Bhaji \$9.95

Puffed wheat bread. Served with potato curry.

Chole Puri \$9.95

Pieces of puffed white bread served with Garbanzo bean curry.

Chole Bhature \$9.95

Puffed bread made from all purpose flour. Served with garbanzo bean curry.

## Indian Chinese Fusions

Hakka Noodles \$9.95

Hakka Egg noodles stir fried with choice of vegetables, egg or chicken

Fried Rice \$9.95

Aromatic rice stir fried with choice of vegetables, egg or chicken

Gobi Manchurian (Wet) \$10.95

Battered cauliflower sauteed with onions, bell peppers and soy sauce

Chicken Manchurian (Wet) \$11.95

Battered chicken sauteed with onions, bell peppers and soy sauce

Chilli Chicken (Wet) \$11.95

Boneless chicken cooked with bell peppers, onions

## Breads & Sides

Basmati Rice \$1.50

Tandoori Roti \$3.00

Plain Naan \$2.00

Butter Naan \$3.00

Garlic Naan \$3.50

Chili Naan \$3.50

Puri \$3.00

Wheat bread cooked to perfection.

Cheese Naan \$3.50

Onion Kulcha \$3.50

Kashmiri Naan \$3.50

Bhatura \$3.00

Masala Papad (3 Piece) \$3.95

Indian Salad \$3.95

## Desserts

Gajar ka Halwa \$3.95

Gulab Jamun \$2.95

A North Indian delicacy made with special dough, fried golden brown, served in sugar syrup.

Ras Malai \$3.95

An Indian sweet dish consisting of small, flat cakes of paneer - curd cheese in sweetened, thickened milk.

Tres Leches \$4.95

## Beverages

Water Bottle \$1.00

Diet Coke - Can \$1.95

Coke - Can \$1.95

Sprite \$2.95

Iced Tea \$1.95

Coke \$2.95

Mango Lassi \$3.95

Badam (Almond) Milk \$4.50

Almond Powder simmered with

**Karampodi Shrimp** \$14.95  
*Coastal tiger shrimp toasted to perfection with karampodi, herbs, fresh onions and cilantro*

**Guntur Shrimp** \$14.95  
*Coastal shrimp marinated with special guntur red chilies, herbs and spices*

**Chili Garlic Shrimp** \$14.95  
*Stir fried shrimp in spicy, tangy, garlic sauce*

**Soups**

**Lentil Soup** \$3.95  
*Vegetable soup garnished with herbs*

**Tomato Soup** \$3.95  
*An indulgent light tomato soup with a tangy twist*

**Sweet Corn Soup (Vegetable)** \$4.45  
*Thin soup made with sweet corn kernels and vegetables*

**Sweet Corn Soup (Chicken)** \$5.45  
*Thin soup made with sweet corn kernels and chicken*

**Hot and Sour Soup (Vegetable)** \$4.45  
*Thick soup made with julienne cut vegetables*

**Hot and Sour Soup (Chicken)** \$5.45  
*Thick soup made with julienne cut vegetables and boneless chicken*

**Chicken Mughlai** \$12.95  
*Boneless chicken in delicious creamy gravy with egg and coriander*

**Kadai Chicken** \$11.95  
*Chicken seasoned with our special house ground masala with onions, bell peppers, and tomatoes*

**Karaikudi Chicken** \$11.95  
*Chicken cooked with onions and tomatoes, seasoned with Karaikudi special masala*

**Andhra Chicken Curry** \$12.95  
*Bone-In chicken, cooked in masala curry with ginger, garlic, freshly torn mint leaves and chopped cilantro*

**Gongura Chicken** \$12.95  
*Chicken curry infused with mildly sour leaves native to South Indian state of Andhra*

**Bawarchi Chicken Curry** \$12.95  
*Tender chicken cooked in Bawarchi spicy sauce with a hint of coconut milk and flavored with mint-cilantro paste*

*boiled milk.*  
**Chikku Milkshake** \$3.95